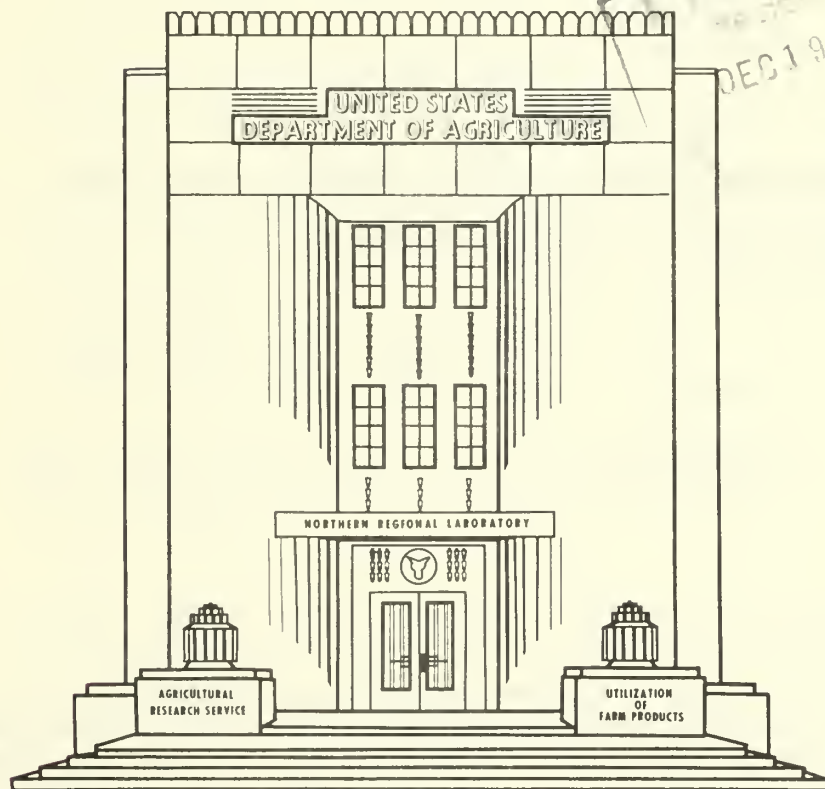


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PROCESSING OILSEEDS, OIL, AND MEAL

A List of Publications and Patents, 1936-1961
Northern Regional Research Laboratory



Agricultural Research Service

UNITED STATES DEPARTMENT OF AGRICULTURE

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This list of publications and patents represents 25 years of research work on processing oilseeds, oil, and meal and on related technology. It supersedes previous lists issued as AIC-184, Suppl. 1-6; AIC-228, Suppl. 1-6; and ARS-71-5, Suppl. 1-7. References are listed chronologically, except those pertaining to subgroups under a main heading are placed together.

PUBLICATIONS ON PROCESSING OILSEEDS, OIL, AND MEAL

1936-1961

[Publications marked (*) are not available for distribution.
When requesting specific reprints, please order by number.]

Solvent Extraction

- 53-SBL * PROPERTIES OF SOYBEAN OIL-SOLVENT MIXTURES.
H. F. Johnstone,¹ I. H. Spoor,¹ and W. H. Goss.²
Ind. Eng. Chem. 32(6): 832-835. June 1940.
- 78-SBL * MODERN PRACTICE IN SOLVENT EXTRACTION.
W. H. Goss,²
Chem. Met. Eng. 48(4): 80-84. April 1941.
- 88-SBL * TECHNOLOGICAL PROBLEMS IN THE PROCESSING OF SOYBEANS.
I. THE CONTINUOUS-PRESSING METHOD. II. THE SOLVENT
PROCESS. III. SOLVENTS FOR SOYBEAN OIL EXTRACTION.
W. H. Goss,²
Soybean Dig. 1(8): 2-3. June 1941; (9): 2-3. July
1941; (10): 4-5. August 1941.
ACE-119 (RSLM-57). 1941. 12 pp. [Processed]
- 105-SBL * SOME OBSERVATIONS ON THE EFFECT OF MOISTURE ON THE
QUANTITATIVE EXTRACTION OF LIPIDS FROM SOYBEANS.
W. C. Bull,²
Oil & Soap 20(5): 94-96. May 1943.
- 78 * A BIBLIOGRAPHY ON THE SOLVENT EXTRACTION OF VEGETABLE OILS
FROM RAW MATERIALS, WITH SPECIAL ATTENTION TO SOYBEANS.
A. C. Beckel.
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¹ University of Illinois, Urbana, Ill.

² U.S. Regional Soybean Industrial Products Laboratory,
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- 168 * LABORATORY STUDY OF CONTINUOUS VEGETABLE OIL EXTRACTION:
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A. C. Beckel, P. A. Belter, and A. K. Smith.
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- 200 * SOLVENT EXTRACTION OF OILSEEDS.
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- 272 * SOLVENT EFFECTS ON THE PRODUCTS OF SOYBEAN OIL EXTRACTION.
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- 312 * ALCOHOLIC EXTRACTION OF OIL FROM SOYBEANS.
Arthur C. Beckel.
Soybean Dig. 9(7): 20-21. May 1949.
AIC-196. July 1948. 5 pp. [Processed]
- 317 * FRACTIONATION OF SOYBEAN OIL BY LIQUID-LIQUID EXTRACTION.
O. L. Brekke.
AIC-194. July 1948. 9 pp. [Processed]
- 319 * A PILOT PLANT FOR SOLVENT EXTRACTION STUDIES.
R. H. Gustafsson.
AIC-195. July 1948. 7 pp.; revised
June 1951. 6 pp. [Revised]
- 738 FLASH DESOLVENTIZING.
P. A. Belter, O. L. Brekke, G. F. Walther,
and A. K. Smith.
J. Am. Oil Chemists' Soc. 31(10): 401-403.
October 1954.
- 1056 FLASH DESOLVENTIZER OPERATION TO PRODUCE SOYBEAN
PROTEIN FLAKES.
O. L. Brekke, G. C. Mustakas, M. C. Raether,
and E. L. Griffin.
J. Am. Oil Chemists' Soc. 36(6): 256-260.
June 1959.

Oil Processing

- 107-SBL * LOW-TEMPERATURE SOLVENT CRYSTALLIZATION OF SOYBEAN OIL AND SOYBEAN OIL FATTY ACIDS.
W. C. Bull and D. H. Wheeler.²
Oil & Soap 20(7): 137-141. July 1943.
- 118 * REFINERS OF SOYBEAN AND OTHER VEGETABLE OILS.
AIC-90. May 1945. 4 pp. [Processed]
- 468 * PROTECTIVE FILMS FOR PILOT-PLANT DEODORIZERS.
R. E. Beal and E. B. Lancaster.
J. Am. Oil Chemists' Soc. 28(1): 12-16. January 1951.
- 868 THE PHOSPHORUS CONTENT OF REFINED SOYBEAN OIL AS A CRITERION OF QUALITY.
R. E. Beal, E. B. Lancaster, and O. L. Brekke.
J. Am. Oil Chemists' Soc. 33(12): 619-624. December 1956.
- 947 PILOT-PLANT PREPARATION OF EDIBLE SAFFLOWER OIL.
R. E. Beal, H. A. Moser, and O. L. Brekke.
J. Am. Oil Chemists' Soc. 35(2): 97-99. February 1958.

Meal, Flour, and Protein

- 16-SBL PEPTIZATION OF SOYBEAN PROTEINS. THE EFFECT OF NEUTRAL SALTS ON THE QUANTITY OF NITROGENOUS CONSTITUENTS EXTRACTED FROM OIL-FREE MEAL.
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- 17-SBL PEPTIZATION OF SOYBEAN PROTEINS. EXTRACTION OF NITROGENOUS CONSTITUENTS FROM OIL-FREE MEAL BY ACIDS AND BASES WITH AND WITHOUT ADDED SALTS.
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- 195 * SOYBEAN PROTEIN PRODUCTION. EFFECTS OF TEMPERATURE AND WATER-FLAKE RATIO.
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- 373 * EXTRACTION OF SOYBEAN PROTEIN WITH SULFUROUS ACID.
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- 586 PROTEIN DENATURATION IN SOYBEAN MEAL DURING PROCESSING.
Paul A. Belter and Allan K. Smith.
J. Am. Oil Chemists' Soc. 29(5): 170-174. May 1952.
- 1164 FRACTIONATING CORN, SORGHUM, AND SOY FLOURS BY FINE GRINDING AND AIR CLASSIFICATION.
V. F. Pfeifer, A. C. Stringfellow, and E. L. Griffin, Jr.
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Trichloroethylene-Extracted Soybean Oil Meal
(TESOM)

- 15-C * STUDIES ON TRICHLOROETHYLENE-EXTRACTED FEEDS. II. THE EFFECT OF FEEDING DIFFERENT LEVELS OF TRICHLOROETHYLENE-EXTRACTED SOYBEAN OIL MEAL TO YOUNG HEIFERS--EXPERIMENTAL PRODUCTION OF CHRONIC APLASTIC ANEMIA.
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Am. J. Vet. Res. 17(64): 430-437. July 1956.
- 16-C * STUDIES ON TRICHLOROETHYLENE-EXTRACTED FEEDS. V. FAILURE TO DEMONSTRATE THE PRESENCE OF A TOXIC FACTOR IN THE MILK OF COWS FED TOXIC SPECIMENS OF TRICHLOROETHYLENE-EXTRACTED SOYBEAN OIL MEAL.
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³ Report of research work done by an outside agency under contract with the U.S. Department of Agriculture and supervised by the Northern Division.

- 12-C STUDIES ON TRICHLOROETHYLENE-EXTRACTED FEEDS. VIII. THE RELATIVE RESISTANCE OF AVIAN SPECIES TO THE TOXIC FACTOR IN TRICHLOROETHYLENE-EXTRACTED SOYBEAN OIL MEAL.
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Victor Perman, C. E. Rehfeld, J. H. Sautter, and M. O. Schultze, University of Minnesota, St. Paul.³
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- 32-C ENZYME AND NUCLEIC ACID CONTENT OF THROMBOCYTES FROM NORMAL AND THROMBOCYTOPENIC CALVES.
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Proc. Soc. Exp. Biol. Med. 98(1): 42-46. May 1958.
- 33-C EXPERIMENTAL APLASTIC ANEMIA OF CALVES.
M. O. Schultze, T. A. Seto, N. S. Mizuno, F. W. Bates, V. Perman, and J. H. Sautter, University of Minnesota, St. Paul.³
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- 784 AUTOXIDATION PRODUCTS OF TRICHLOROETHYLENE.
Leonard L. McKinney, Eugene H. Uhing, John L. White, and Joseph C. Picken, Jr.⁴
J. Agr. Food Chem. 3(5): 413-419. May 1955.
- 68-C TOXICITY OF TRICHLOROETHYLENE-EXTRACTED SOYBEAN OIL MEAL.
Joseph C. Picken, Jr., Norman L. Jacobson, Robert S. Allen, Harry E. Biester, and Paul C. Bennett, Iowa State College, Ames;³ Leonard L. McKinney and John C. Cowan.
J. Agr. Food Chem. 3(5): 420-424. May 1955.

⁴ Iowa State College, Ames.

- 916 TOXIC PROTEIN FROM TRICHLOROETHYLENE-EXTRACTED
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L. L. McKinney, F. B. Weakley, R. E. Campbell,
A. C. Eldridge, J. C. Cowan, J. C. Picken, Jr.,⁴
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J. Am. Oil Chemists' Soc. 34(9): 461-466. September 1957.
- 1026 POSSIBLE TOXIC FACTOR OF TRICHLOROETHYLENE-EXTRACTED
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- 905 S-(DICHLOROVINYL)-L-CYSTEINE: AN AGENT CAUSING FATAL
(70-C) APLASTIC ANEMIA IN CALVES.
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- 69 * SOYBEAN PROCESSING MILLS IN THE UNITED STATES.
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- 65 * PROCESSING SOYBEANS FOR OIL AND MEAL.
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- 105 * DEBITTERING SOYBEANS, LIST OF PATENTS FOR REMOVING THE
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- 797 INVESTIGATIONS ON THE BITTER AND BEANY COMPONENTS OF SOYBEANS.
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- 132 * PROCESSING PLANTS. CONSIDERATIONS IN DETERMINING
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- 197 * PROCESSING OILSEEDS AND OILS IN GERMANY.
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- 308 * THE SOYBEAN FROM THE STANDPOINT OF THE OIL MILLING INDUSTRY.
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- 543 RECOVERING OIL AND MEAL.
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- 48 * OIL FROM GRAIN.
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⁵ Southern Regional Research Laboratory, New Orleans, La.

PATENTS ON PROCESSING OILSEEDS, OIL, AND MEAL

1936-1961

[These patents are assigned to the Secretary of Agriculture. Printed copies of patents may be obtained only by purchase (25 cents each) from the Commissioner of Patents, U.S. Patent Office, Washington 25, D.C. Order by number, do not send stamps.]

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